



**CAFE EL PORTAL**  
*Fulton at Eighth Avenue*  
"BY GOLDEN GATE PARK"

GUESTS BRINGING THEIR OWN LIQUOR WILL BE CHARGED A CORKAGE FEE OF 25¢ PER PERSON REGARDLESS OF SET-UP SERVICE.

### RELISHES AND APPETIZERS

Celery en Branche	.20	Sweet Pickles	.15
Queen Olives	.20	Dill Pickles	.10
Ripe Olives	.15	Salted Almonds	.25
Stuffed Olives	.20	Pearl Onions	.15
Stuffed Celery	.25	Sweet Gherkins or Mixed	.15
California Oyster Cocktail	.25	Crab Cocktail	.25
Sea Food Cocktail	.25	Fruit or Shrimp Cocktail	.25
Olympia Oyster Cocktail	.25	Canape of Archovies or Caviar	.50

### OYSTERS AND SHELL FISH

Crab Meat a la Newburg	.60	Hangtown Fried Oysters	.65
Crab Meat au Gratin	.55	Broiled on Toast, half dozen	.65
Crab or Shrimp Louis	.65	Pan Roast, half dozen	.65
Shrimps a la Newburg	.65	Stewed in Milk, half dozen	.50
Raw on Plate with Cold Slaw (6)	.50	Stewed in Cream, half dozen	.60
Fried in Butter, half dozen	.55	Deep Shell Roast with Bacon	.65

### SALADS

El Portal Special	.35-.60	Lettuce and Tomato	.20-.30
Chicken a la El Portal	.40-.65	Hearts of Lettuce	.15-.25
Fruit	.35-.50	Cottage Cheese on Pineapple	.25-.35
Waldorf	.25-.40	Palace Court	.50-.75
Sliced Tomatoes	.15-.25	Stuffed Egg	.25-.35
Crab	.35-.50	Potato of Cold Slaw	.15-.25
Cosmopolitan	.40-.60	Stuffed Tomato, Plain	.35
Tuna Fish or Shrimp	.30-.45	with Tuna, Crab or Shrimps	.50
Combination	.30-.50	with Chicken	.60

Bread and butter 5¢ with salad under 35¢

The above served with mayonnaise or french dressing

### DRESSINGS

Roquefort	.20	Thousand Island or Louis	.15
Russian	.25	Hollandaise Sauce on Vegetable	.15

### COLD MEATS

Assorted Cold Meats, Potato Salad	.50	Turkey with Potato Salad	.65
Cold Ham with Potato Salad	.45	all White Meat	.85
Cold Roast Beef with Potato Salad	.50	Sardine (Individual)	.40
Chicken with Potato Salad	.75		

### STEAKS AND CHOPS

New York Cut	.95	Welsh Rarebit	.50
Sirloin Steak	.75	C. and B. Special Ham Steak	.75
Club Steak	.55	Fillet Mignon (for 1)	1.00
Rib Steak	.55	I-Bone Steak	1.00
Extra Cut Rib Steak	.80	Tenderloin Steak (for 1)	1.00
Plain Steak	.50	Porterhouse Steak (for 1)	1.25
Combination Grill	.75	Lamb Chops (2) 50; (3)	.65
Steak a la Minute	.75	French Lamb Chops (2)	.75
Veal Cutlet, plain .55; Breaded	.55	Pork Chops (2) .50; Breaded	.50
Calf's Liver and Bacon	.55	Pork Tenderloin	.90
Club Sausages	.45	Fried Ham or Bacon (full order)	.45
Hamburger Steak, Spanish	.40		

### GARNITURES

Planked (per person)	.40	En Casserole, Bourgeoise	.50
Bordelaise or Mushroom Sauce	.25	Smothered Onions	.15
POULTRY, FOWL AND MISCELLANEOUS			
Chicken Sauted See (half)	.65	Spring Chicken, Broiled (half)	.60
(whole)	1.25	(whole)	1.10
Dixie Fried Chicken, Mammy Gravy	.65	Chicken a la King (for one)	.75
(half) .65; (whole)	1.25	(for 2)	1.50
Chicken a la Maryland (half)	.65	Sweetbreads Grilled	.75
(whole)	1.25	Sweetbreads Dewey or Newburg	.75
Minced Chicken in Cream	.75	Sweetbread Royal en Casserole	.75
Chicken en Casserole (for 2)	1.50	Vienna Schnitzel	.75

### SANDWICHES

Monte Cristo	.55	American Cheese	.15
Chicken or Turkey	.45	Deviled Egg	.20
Minced Chicken	.40	Tuna Fish	.20
Pimento Cheese	.20	Manhattan	.55
Swiss Cheese	.20	Fried Ham	.25
Fried Egg	.20	Tongue or Sardine	.25
Boiled Ham	.20	Ham and Egg	.30
Oyster or Caviar	.30	Combination	.60
Ham and Cheese	.30	American	.25
		Imported Swiss	.25
		Limburger	.20

### THREE DECKER SANDWICHES

Served on Toast or Plain with Potato Salad and Pickles	
Tomato and Lettuce	.25
Ham and Cheese	.35
Minced Chicken and Olives	.40
Clubhouse	.60
Boiled Ham with Lettuce and Mayonnaise	.30

### OPEN SANDWICHES

El Portal Filet Steak Sandwich on toast, Sliced Tomatoes	.75
Hot Chicken with Gravy	.45
Chef's Special Sirloin Steak Sandwich, Fried Potatoes	.40
Hot Turkey, Gravy	.50

ANY SINGLE ORDER SERVED FOR TWO PERSONS, 25¢ EXTRA

### EL PORTAL SPECIAL SANDWICHES

Golden Gate Park	.60
St. Francis Riding Club	.32
Stein Special	.40
El Portal Delight	.55
Aufweidersein	.35
The Baron Munchausen	.50
"Was You Dene Charlie?"	.45
Dutch Treat	.40
Berlin	.60

### VEGETABLES AND POTATOES

French Fried Potatoes	.10
French Fried Onions	.25
Lyonaise or Shoestring Potatoes	.15
Hashed Brown Potatoes	.15
Potatoes au Gratin	.20
Potatoes O'Brien	.25
Parisienne Potatoes	.25
Cottage Fried Potatoes	.20
Fried Egg Plant	.20
Hot or Cold Asparagus	.25
Golden Bantam Corn on Cob	.25
Stewed Corn or Tomatoes	.15
String Beans or Green Peas	.15
Fried Onions	.15
Spinach .15; with Egg	.25
Sweet Potatoes Candied	.25
Carrots	.15
Com Saute O'Brien	.25

### PASTRIES

Homemade Cakes	.10, .15, .20
French Pastry	.10, .15
Danish Pastry or Butterhorn	.10
Homemade Pies	.10, .15
Doughnuts or Pound Cake	.10
Pie or Cake a la Mode	.15
Pie or Cake with Cream	.15
Pie with American or Swiss Cheese	.15

### CHEESE

Cottage or Swiss	.15
Roquefort or Camembert	.25
American	.15
Tillamook Yello. American	.15

Served with Toasted Crackers

### GRIDDLE CAKES, WAFFLES AND TOAST

Cream Waffle	.20
Waffle with Bacon, Ham or Sausage	.35
Cinnamon Toast	.15
Milk Toast	.20
Hot Cakes with Maple Syrup	.20
Doughnuts	.10
Hot Cakes with Ham or Bacon	.35
French Toast with Jelly	.35
Dry or Buttered Toast	.10
Boston Cream Toast	.30
Buckwheat Cakes	.20
Coffee Cake or Melba Toast	.10

# A Pleasant Place To Dine Cafe El Portal Eighth Ave. at Fulton

Saturday, June 14, 1941

### El Portal 40c Luncheon Plate

(Served from 12 noon to 2:30 p. m.)

Choice of One Entree on the 50c Dinner with Potato, Vegetable and Coffee

### Special El Portal Regular Dinner

(Served from 12 noon to 9:30 p. m.)

Price of Entree indicates the price of your complete dinner

Glass of Wine, Tomato Juice, Pickled Beet or Club Salad

### SOUP

Cream of Tomato or Egg Noodle Soup

### ENTREES

Assorted Cold Meats, Potato Salad 65

Roast Leg of Veal with Dressing 65

Grilled (3) Spring Lamb Chops 65

Baked Breast of Lamb with Peas 55

Sugar-cured Ham Hocks and Cabbage 55

Salisbury Steak with Onions 50

Pot Roast with Spaghetti 60

Grilled Spring Abalone, Tartar Sauce 75

Combination Grill consisting of: 1 lamb chop, 2 sausages and 1 liberty steak 60

Honeycomb Tripe, Spanish 50

Calf's Sweetbreads Saute, Mushroom Sauce 60

Special Top Sirloin Steak 75

Veal Cutlets, Breaded and Country Gravy 65

Roast Prime Ribs of Beef au Jus 70

Grilled (2) Pork Chops, Apple Sauce 60

Baby Beef Rib Steak 75

New York Cut Sirloin Steak 90

T-Bone Steak 90

Half Fried Spring Chicken, Southern Style 70

Virginia Ham Steak, Garnished 70

### VEGETABLES

Fresh Vegetable Potatoes

### DESSERTS

Fruit Jell-O with Whipped Cream

Rice Custard Pudding Cup Custard

Stewed Prunes Assorted Pies Layer Cake Apple Sauce Sherbet

### DRINKS

Coffee, Tea or Milk Glass of Calif. Wine, Sweet or Dry with Dinner 10¢ extra

### SPECIAL 1934 VINTAGE SAUTERNE OR BURGUNDY WINE,

Large Bottle \$1.00; half Bottle .50

### El Portal Dinner Supreme 90c

(Served from 5:00 p. m. to 1:00 a. m.)

### RELISHES

Ripe Olives Sweet Gherkins

### COCKTAILS

Chilled Tomato Juice or Glass of California Port or Sherry Wine

Fruit Cocktail Sea Food Cocktail

SOUP—Cream of Tomato or Egg Noodle Soup SALAD ~~Assorted~~ <sup>onion</sup> Salad

### ENTREES

El Portal Baby Beef Filet Mignon, 10c Extra

Roast Prime Ribs of Beef, extra cut

Roast Leg of Veal, Sage Dressing

Veal Cutlets, Breaded and Country Gravy

Half Fried Chicken, Southern Style

Baby Beef Top Sirloin Steak with Onions

Small Club Steak Special Baby Beef N. Y. Cut or T-Bone Steak, 10c extra

Grilled (3) French Lamb Chops

### VEGETABLES

Fresh Vegetable Potatoes

### DESSERTS

Chilled Cantaloupe

Old Fashioned Strawberry Shortcake

Fruit Jell-O with Whipped Cream

Homemade Pie or Cake a la Mode, El Portal Ice Cream or Sherbet with Cookies

Chocolate or Strawberry Sundae, Cup Custard, Pudding, Preserved Pears or Peaches

### DRINKS

Coffee, Tea or Milk Glass of Calif. Wine, Sweet or Dry with Dinner 10¢ extra

### 75¢

Chef's Special Steak

Platter (Sirloin Steak)

Vegetables—Potatoes

Coffee

### 55¢

Ham and Eggs with French Fried Potatoes

Toas; and Coffee

(Served at all hours)

CHILD'S DINNER 40¢

Soup, choice of Entree on regular dinner except steak or chicken)

Pot

# — — WINE AND LIQUOR LIST — —

## STRAIGHT DRINKS

American Bourbon (bottled in bond)				.35
Canadian Bourbon (bottled in bond)				.25
Bourbon or Scotch Whiskey	.25	California Port or Sherry		.15
Scotch (Imported)	.25	White Horse		.25
Teacher's Highland Cream	.25	Dewar's White Label		.25
Haig and Haig Five Star	.25	California Dry Wine		.15
Johnnie Walker (Red Label)	.25	Haig and Haig Punch		.35
Johnnie Walker (Black Label)	.35	Gin (domestic)		.25
Champagne (glass)	.75	Gin (imported)		.25
Vermouth (imported)	.25	Imported Port Wine		.25
Imported Sherry Wine	.25			

## COCKTAILS

CHAMPAGNE	.35	Zázerac	.35	Brandy or Bronx	.25
Old Fashioned	.25	Side Car	.35	Dubonnet	.25
Manhattan	.25	Alexander	.35	Gibson or Martini	.25
Honolulu	.25	Bacardi	.35	Daiquiri	.35

## FIZZES

Gin	.25	New Orleans	.30	Whiskey	.25
Sloe Gin	.25	Royal	.30	Cream	.30
Golden	.30	Silver	.30	Bacardi	.35

## MIXED DRINKS

Amer Picon	.35	Sloe Gin Rickey	.25	High Life	.35
Whiskey Sour	.25	Sherry Flip	.30	Coffee	.30
Tom Collins	.25	Egg Nogg	.30	Scotch Lassie	.25
Gin Sling	.25	Whiskey Hi Ball	.25	Elks	.25
Gin Rickey	.25	Scotch Hi Ball	.25		

All Drinks made with Imported or American Bonded Liquor 10c Extra  
CORDIALS OR LIQUEURS "DOMESTIC"

Green and Yellow		Benedictine or King		Anisette	.25
Chartreuse	.25	Alphonso	.25	Apricot or Peach	.25
Creme de Menthe	.25	Blackberry	.25	Grasshopper	.35
Creme de Cocoa	.25	Kummel	.25	Brandy	.25
Curacao	.25			Pousse Cafe	.50

## IMPORTED LIQUEURS

Codets Freres Cognac	.35	J. J. & S. Three Star Irish Whiskey	.35
Metaxas Cognac	.35	Three Star Hennessy Cognac	.35
Martell's Three Star Cognac	.35	Strasdowsky's Vodka	.35
D. O. M. Benedictine	.35	Liquor Veritas Frappe (Absinthe)	.50
Cointreau	.50	Chartreuse, Yellow or Green	.50
Creme de Cocoa	.35	Creme de Menthe	.35
Curacao Jugs	.35	Anisette	.35
Creme de Violettes	.35	Creme de Roses	.35

## WINES

El Portal Special Burgundy or Sauterne			Large	Small
El Portal Special Port or Sherry			.50	.30
El Portal Special California Dry and Sweet Wines (glass)			.90	.50

## CRESTA BLANCA

Sauterne or Riesling	1.50	.75	Chablis	.1.50
Zinfandel	1.50	—	Burgundy	.1.50
Port	1.75	—	Sherry	.1.75

## ITALIAN SWISS COLONY

Tipo, Red or White	1.50	.85	Claret	.1.00
Burgundy or Riesling	1.25	.75	Sauterne	.1.25

## CASA MADRONE WINES

Port, Sherry, Angelica or Muscatel				1.50
Chablis or Haut Sauterne				1.25
Claret, Burgundy, Zinfandel, Cabernet, Sauterne or Riesling				1.00

## I. DE TURK WINES

Claret				1.25
Burgundy or Dry Sauterne				1.50
Chateau De Turk (Formerly Chateau Yquem)				1.75

## SPARKLING WINES

Cresta Blanca Sauterne			3.00	1.75
Cresta Blanca Burgundy			3.00	1.75

Also Other California Sparkling Wine—Ask Waiter

CHAMPAGNES DOMESTIC AND IMPORTED				
Mumm's Extra Dry	8.00	4.50	Clicquot Yellow Label	8.00
Golden State	5.00	3.00	Korbel Sec (1918)	5.50
Paul Balfour	4.00	2.25	Casa Madrone	3.50

IMPORTED WINES				
Bordeaux Sauterne	3.00	1.75	Bordeaux St. Julien	2.75
Portugal Invalid Port	4.00	—	German Moselblümchen	2.50
German Liebfraumilch	2.50	—	Spain Old Sherry (1830)	4.00

England Three Star (Pale Dry)			3.00	—

## BEVERAGES

Acme (glass) .10; (bottle)	.20	Budweiser		.25
Lucky Lager	.20	Mineral Water		.50
Schlitz	.25	Ginger Ale		.50
Bass Ale or Stout (split)	.30	Syphon Water		.50
Rainier (bottle)	.20			

## HOT DRINKS

Tom and Jerry	.25	Cafe Royal		.25
Milk Punch	.30	Whiskey Punch		.25
Brandy or Hot Rum Toddy	.25	Egg Nogg		.30

Guests bringing their own liquor will be Charged Corkage Fee

of 25 cents per person, regardless of Set-up Service

IN DUTCH OR SPANISH ROOMS FROM 7 P. M. TO 1 A. M.—

NO SERVICE LESS THAN 25c PER PERSON

# FOUNTAIN SPECIALS

## ICE CREAM

El Portal Special . . . . .	.20
Vanilla, Strawberry or Chocolate . . . . .	.15
WATER ICES or SHERBETS . . . . .	.15
With Cake, Five Cents Extra . . . . .	
Ice Cream Sodas (all flavors) . . . . .	.15
With Nuts, Five Cents Extra . . . . .	
SPECIAL ICE CREAM SODAS . . . . .	.20
Milk Chocolate, Butterscotch or Marshmallow . . . . .	
All Ice Cream Sodas made with Whipped Cream . . . . .	

## MILK AND EGG DRINKS

Milk Shake . . . . .	.15
Ovaltine (Hot or Cold) . . . . .	.15
Malted Milk 20; Double . . . . .	.30
Egg Milk Shake or Malted Milk .25; 2 Eggs . . . . .	.30

## THIRST QUENCHERS ANDADES

Phosphates (all flavors) . . . . .	.10
Topped with Fruit Ice . . . . .	.15
Egg Phosphates .20; Frozen . . . . .	.25
Plain Lemonade .15; with Egg . . . . .	.25
Fresh Orangeade . . . . .	.15
Shasta Ade . . . . .	.25
Fruit Ade or Grape Ade . . . . .	.25
White Rock Ade . . . . .	.25

The above drinks topped with Fruit Ices 5c extra  
All adea made with seltzer except  
lemonade and orangeade

## MINERAL WATERS

Calso (glass) . . . . .	.10
Napa Soda (bottle) or Calso (glass) . . . . .	.15
White Rock (split) . . . . .	.20
Pluto (glass) or Shasta . . . . .	.10

All colors used in fountain drinks, ice cream and ices are provided by harmless, certified artificial colors the use of which is sanctioned by the Pure Food Law.

WE MAKE OUR OWN ICE CREAMS, SHERBETS AND PASTRY — TAKE SOME HOME

## EL PORTAL SPECIAL DISHES

EL PORTAL SURPRISE . . . . .	.50
Sliced Cake, Vanilla and Strawberry Ice Cream, Marshmallow Dressing, Whipped Cream, Individual Hot Caramel	
BANANA SPECIAL . . . . .	.50
Sliced Banana, Vanilla, Strawberry Ice Cream, Orange Ice, Crushed Berries with Nuts and Whipped Cream	
PINEAPPLE SPECIAL . . . . .	.35
Sliced Pineapple, Vanilla Ice Cream, Water Ice, Crushed Pineapple, Whipped Cream, Nuts	
PETER PAN . . . . .	.35
Chocolate Ice Cream, Marshmallow, Banana, Nuts and Whipped Cream	
PEACH MELBA . . . . .	.40
Vanilla Ice Cream, Sliced Peaches, Nuts and Whipped Cream	
MUTT AND JEFF . . . . .	.40
Vanilla, Strawberry and Orange Ice, Crushed Fruits, Nuts and Whipped Cream and Cakes	
MOONLIGHT SPECIAL . . . . .	.40
Slice Cake, Vanilla, Strawberry and Chocolate Ice Cream with Marshmallow Cream, Nuts and Whipped Cream	
BUSTER BROWN . . . . .	.40
Fiestas, Strawberry, Vanilla and Chocolate Ice Cream, Crushed Fruits, Nuts, Whipped Cream	
LOVERS DELIGHT . . . . .	.40
Whole Banana with Strawberry Fresh Fruit Ice Cream, Crushed Strawberries, Nuts and Whipped Cream	

## FANCY DRINKS AND PUNCHES

Fresh Orange Cooler .20; Sea Breeze Cooler . . . . .	.25
Pineapple Smash . . . . .	.25
Frosted Fruit or Special Fruit . . . . .	.25
Root Beer Float .15; Frosted Root Beer . . . . .	.20
Grape . . . . .	.20
Snow Ball, Maraschino or Hawaiian . . . . .	.25
Mint Freeze . . . . .	.25
Grenadine . . . . .	.15

## MISCELLANEOUS

Fermilac, Sweet Milk or Coca Cola . . . . .	.10
Fresh Orange or Grapefruit Juice .15 Large . . . . .	.25
Tomato Juice or Grape Juice .15 Large . . . . .	.25
Brown's Celery Phosphate . . . . .	.10
Root Beer . . . . .	.10
Iced Tea . . . . .	.15
Soda Bi-Carbonate or Bromo Seltzer . . . . .	.10
Cream (half and half) .25; Pure Cream . . . . .	.35
Canada Dry . . . . .	.25
Rainier . . . . .	.15
Budweiser . . . . .	.20
Acme . . . . .	.15
Golden Glow . . . . .	.15
Lucky Lager . . . . .	.15
Schlitz . . . . .	.20

## HOT DRINKS

Coffee (pot) .15; (cup) .10; (small black) . . . . .	.05
Chocolate, Whipped Cream (pot) .20; (cup) . . . . .	.15
Milk (cup) .10; (pot) . . . . .	.15
Lipton's Tea (pot) . . . . .	.10
Beef Bouillon (cup) . . . . .	.15
Celery Phosphate . . . . .	.10

FRAPPES 25: . . . . .	Served with Cakes 5c extra
Strawberry, Pineapple, Orange, Raspberry, Sliced Banana, Chocolate	
PARFAITS 30: . . . . .	Served with Cakes 5c extra
Strawberry, Pineapple, Orange, Raspberry, Sliced Banana, Chocolate	
PLAIN SUNDAES 20: . . . . .	With Nuts .05 extra
FRUIT SUNDAES . . . . .	.25
Strawberry, Raspberry, Pineapple	
SPECIAL SUNDAES 25: . . . . .	With Nuts .30
Butterscotch, Marshmallow, Milk Chocolate, Chop Suey	
HOT SAUCE SUNDAES 30: . . . . .	
Served with Whipped Cream, Chocolate Fudge Caramel, Butterscotch	
FLORADORA . . . . .	.35
Strawberry Ice Cream, Crushed Berries, Sliced Banana, Ground Nuts and Whipped Cream	
CONEY ISLAND . . . . .	.35
Banana, Strawberry, Vanilla and Orange Ice, Marshmallow, Nuts and Whipped Cream	
GOLDEN GATE SOUVENIR . . . . .	.40
Sliced Pineapple, Vanilla and Chocolate Ice Cream, Chocolate Sauce, Nuts, Whipped Cream	
BLACK EYE . . . . .	.25
Chocolate Sauce, Vanilla and Chocolate Ice Cream, Nuts, Whipped Cream, Nonpareils	
AMERICAN BEAUTY . . . . .	.30
Crushed Berries, Strawberry Ice Cream, Nuts and Whipped Cream	

Small Cakes: Served with the Above Special.



